



STARTERS

CRISPY BRUSSELS SPROUTS **GF**

Smoked bacon, shaved parmesan, balsamic glaze 11.50

TAP ROOM WINGS

Phoenix rub or buffalo sauce 12.75

BLUE CRAB HUSHPUPIES

Lump crab meat, corn, cajun rémoulade 11.75

BUTTERMILK BISCUITS

Three biscuits, honey butter 6.50

FRIED PICKLE SPEARS

Poblano ranch 7.30

TAP TAP SHRIMP

Crispy shrimp, Tap Tap Sauce 11.75

PRETZEL

Warm cheddar cheese dip, cinnamon icing, spicy mustard dip single 9.50 | double 14.75

CRAB & SPINACH DIP

Lump crab, fresh spinach, cheese blend, warm naan 12.75

SWEET & SPICY CALAMARI

Flash fried calamari, peppadew peppers, Thai sweet chili sauce 13.50

SOUPS & SALADS

ADD TO ANY SALAD: FRIED OR GRILLED CHICKEN 6 | FLAT IRON STEAK* 7 | GRILLED SHRIMP 9 | SALMON* 9

SOUP OF THE DAY 6

CLASSIC CAESAR SALAD

Romaine, Caesar dressing, parmesan, croutons 10.75

SRIRACHA CAESAR SALAD

Romaine, sriracha, Caesar dressing, blue cheese, red onions, tomatoes, parmesan, croutons 11.75

SPINACH & GOAT CHEESE SALAD **GF**

Spinach, bacon, candied pecans, strawberries, balsamic vinaigrette 13.50

MARYLAND CRAB SOUP **GF** 6.75

SEARED CAJUN TUNA SALAD* **GF**

Field greens, asparagus, tomatoes, red onions, parmesan, balsamic vinaigrette 17.75

FRIED CHICKEN SALAD

Southern fried chicken, romaine, smoked bacon, red onions, tomatoes, cheddar cheese, ranch dressing 13.50

ENTRÉES

CHICKEN & WAFFLES

Southern fried chicken thigh, bacon & cheddar waffle, honey butter, watermelon, bourbon maple syrup 19.75

JAMBALAYA

Andouille sausage, pulled chicken, gulf shrimp, onions, peppers, cajun tomato sauce, cilantro rice 19.75

TAP ROOM BURGER*

Tri-blend ground beef, cheddar cheese, maple bacon, ATR Sauce, lettuce, tomato, pickles, fries 17.50

GARDEN GRILL *(vegetarian)*

Portobello, fresh mozzarella, tomato stack, red quinoa-rice blend, sautéed baby spinach, mashed potatoes 17.75

STEAKS

NEW PORK CHOP*

12 oz. pork chop, loaded baked potato, grilled corn 28

ANGUS FLAT IRON STEAK*

8 oz. grilled steak with chimichurri sauce, au jus, mashed potatoes, crispy brussels sprouts 26

RIBEYE*

12 oz. grilled angus ribeye, mashed potatoes, parmesan-arugula salad, horseradish sauce 34.50

NEW COWBOY STEAK*

16 oz. bone-in ribeye, beef jus, loaded baked potato, brussels sprouts 39.50

FILET MIGNON*

6 oz. grilled tenderloin, herb butter, mashed potatoes, sautéed baby spinach 36.50

SEAFOOD

JUMBO LUMP CRAB CAKES **GF**

Two jumbo lump crab cakes, mashed potatoes, rémoulade 37.50

PARMESAN SHRIMP PASTA

Cavatappi pasta tossed in toasted garlic olive oil, grilled shrimp 23

LOBSTER MAC

Lobster, cavatappi pasta, fontina and cheddar cheese sauce, buttermilk biscuit 35.25

FISH & CHIPS

Beer battered cod, fries, rémoulade 17.75

HERB ROASTED SALMON*

Pan roasted salmon, red quinoa rice blend, sautéed baby spinach, rémoulade 23.85

DELTA CATFISH

Southern fried catfish, house potato salad, asparagus, hush puppies, rémoulade 21

SIDES

FRIES 5

MASHED POTATOES 5

CILANTRO RICE 5

GRILLED CORN 5

SAUTÉED BABY SPINACH 6.50

CRISPY BRUSSELS SPROUTS 6.50

MAC & CHEESE 6.50

LOADED BAKED POTATO 6.50

ASPARAGUS 6.50

DESSERTS

BROWNIE SUNDAE 7.50

BREAD PUDDING 7

FRESH BERRIES 7.50

ICE CREAM (Chocolate or Vanilla) 4.50

ATR signature dishes denoted in red

GF gluten friendly. We say "gluten friendly" rather than "gluten free" because, although we do not use gluten in this menu item, we do use wheat flour in our kitchen and therefore we cannot guarantee there isn't some minimal transfer through the air.

*Can be cooked to order. Consuming raw or under-cooked meats, fish shellfish or eggs may increase your risk of food-borne illness, especially in certain medical conditions. + The guarantee is available Monday through Friday 11 a.m. to 2 p.m., and applies to groups of six or fewer customers.

From anniversaries to baby showers to corporate events and weddings, we have semi-private and private spaces to accommodate it all. Visit americantaproom.com/private-events/ to start planning your next event!